

DAVID ZIFF COOKING to go...

People love our food! They have been raving about it for 35 years (*have you ever tried the bacon!?*). For as long as they've been raving about it, people have been asking us, "Can I just get *that food* if I'm not having a fully catered event?"

We are proud to announce that the answer is "Yes!" - you can have **DAVID ZIFF COOKING to go...** and experience the same fabulous food for your less formal occasions.

HORS D'OEUVRES (*room-temp*)

'Award-winning' caramelized bacon
Parmesan toast with calamata olive
Zucchini-wrapped grilled shrimp
Savannah shrimp

Seared tuna with wasabi wrapped in a flour tortilla
Thai lemongrass chicken with a peanut crust
Skewered macadamia nut chicken with a grape
Tuscan skewer: bocconcini, tomato & calamata olive
Mini lobster rolls
Smoked salmon triangles with butter and dill
Black bean tortilla pinwheels
Vietnamese vegetable summer rolls
Deviled eggs topped with chives

HORS D'OEUVRES (*warm*)

Mini crab cakes with chipotle crema
Texas barbecue on mini brioche
Pulled pork slider
Pigs 'n blankets with mustard mayonnaise
Potato pancakes with sour cream
Potato samosas with cumin mayonnaise

SMALL SANDWICHES

Wagyu roast beef with jalapeño mayo on focaccia
Turkey, arugula and coriander mayo on seven-grain
Mustard crusted chicken on whole grain bread
Smoked salmon and cream cheese on whole grain
Ham on biscuit with honey mustard
Prosciutto and butter on raisin nut bread
Portobello mushroom & gruyere on grilled focaccia
Roasted tomato, cheddar, mustard on focaccia

SNACKS

Spicy nuts (*our recipe*)
Parmesan cheese chunks
Parmesan garlic croutons
Guacamole with homemade corn tortilla chips
Hummus with homemade pita chips
Traditional shrimp cocktail
Crudités with an herbed yogurt

SUSHI

(*Rolled with wasabi, served with soy sauce*)
Spicy tuna roll
California roll
Salmon belly roll
Vegetable roll

MAIN COURSES

Fillet of beef with jalapeño mayonnaise
Crab cakes with chipotle crema
New Orleans Jambalaya (chicken, shrimp, sausage)
Southwestern barbecued chicken breast
Grilled salmon fillet with herbed yogurt
Grilled marinated chicken breast
Wild mushroom and goat cheese lasagna
Macaroni and cheese squares

SIDES

Orzo with caramelized onions, peas and pine nuts
Farro with pistachios and dried cherries
Cous cous with zucchini, carrots and almonds
Saffron rice with barberries orange rind, herbs
Penne with pesto and sun-dried tomatoes
New potato salad in a creamy mustard vinaigrette
Southwestern black beans with sour cream
Oven-roasted vegetables
Grilled asparagus
Endive salad with pistachios and parmesan
Caesar salad with ciabatta croutons
Kale salad in a tomato vinaigrette

SMALL DESSERTS

Chocolate butterscotch brownies
Mini coconut cupcakes
Carrot cake with cream cheese frosting
Pecan tartlets
Apple tartlets
Chocolate chip cookies
Oatmeal raisin cookies
Dried cherry and pistachio cookies

\$400 minimum charge; Manhattan delivery and NYC sales tax extra.

www.davidziffcooking.com